Miichael Qian, Yan Xu

Department of Food Science and Technology, Oregon State University, Corvallis, Oregon 97331, USA
School of biotechnology, Jiangnan University, 1800 Lihu Ave, Wuxi 214122, Jiangsu, PR China, yxu@jiangnan.edu.cn

The abstract must be a single paragraph of about 200 words maximum. Please follow the format and style described in this template, what is the same of journal of Agricultural and Food Chemistry to select those to be potentially published in an special issue of that journal. The abstract should be a clear, concise, informative rather than descriptive, giving scope and purpose, experimental approach, significant results, and major conclusions 1. {Abstracts must be sent to iff2018@jiangnan.edu.cn before December 31st, 2017} 2

ACKNOWLEDGEMENT: Acknowledgement may be addressed as the last paragraph of the text body with 10 points plain font.

LITERATURE CITED (Maximum two references)

(1) Jaramillo, K; Dawid, C; Hofmann, T; Fujimoto, Y; Osorio, C. Identification of antioxidative flavonols and anthocyanins in Sicana odorifera fruit peel. J. Agric. Food Chem. 2011, 59, 975-983.

(2) Yuan, F; He, F; Qian, Y; Zheng, J; Qian, M.C. Aroma stability of lemon-flavored hard iced tea assessed by chirality and aroma extract dilution analysis. J. Agric. Food Chem. 2016, 64, 5717-5723.

Please choose oral only, oral preferred, or poster only.